GARDEN notes

WINTER 2025

NORTHWEST HORTICULTURAL SOCIETY

Narcissus 'Rijnveld's Early Sensation'
Image by Richie Steffen

BOTANY OF A PLOWED FIELD—

(courtesy Scan by NYPL, Public domain, via Wikimedia Commons)

– Cabbage

Text and images by Daniel Mount (unless otherwise noted)

Cabbage couldn't win "The World's Sexiest Vegetable" competition. So it's probably more for sentimental reasons I love cabbage as much as I do. It was ubiquitous in my mother's cooking: sauerkraut with short ribs, slow-cooked creamed cabbage, and a tangy vinegar coleslaw seasoned with celery seeds, a recipe from my twice great-grandmother and the far reaches of eastern Germany.

There is really no separating cabbage, with its big round heads of waxy leaves, from Northern European cuisine. Yet the provenance of *Brassica oleracea* Capitata Group, the common cabbage and it's many siblings like cauliflower (*B. oleracea* Botrytis Group), broccoli (*B. oleracea* Italica Group), brusselsprouts (*B. oleracea* Gemmifera Group), kale (*B. oleracea* Acephala Group) and kohlirabi (*B. oleracea* Gongylodes Group) is very clouded in the deep past.

Etymologists, those scientists who study the origin of words, place the origins of cabbage to the coastlands of western Europe, where *B. oleracea* can be found growing wild today. They base their thinking on the Celtic names for these plants. *Kol* in Celtic became *Kohl* in German (and coleslaw in American diners); the Celtic *bresic* became *brassica* in ancient Latin, and the modern name of the genus. The name cabbage comes from an Old English word for head, *caboche*, which in turn came from an even older French word *caboce* of the same meaning. Linguistically, the origin of cabbage seems to be grounded in northwestern Europe.

Yet, archeologists see the humble cabbage's origins elsewhere. Seeds have been found in digs dating back to the Middle Bronze Age (circa 3500 years ago) in both Austria and Syria, more proof of an early, long and widespread cultivation.

In a genetic study of the *Brassica* clan, published in 2021, plant geneticists say the edible brassicas arose from *Brassica cretica,* an endemic to the eastern Mediterranean. These wild plants are cliff dwellers along coastlines, their leathery leaves being an adaption to salt spray and bright sunshine. Those wild brassicas along the western European coast? Botanists consider them ancient feral populations, escapees from cultivation brought there by the Celts so very long ago.

Brassica oleracea is an extremely variable species, producing innumerable delicious monstrosities like rutabagas and romanesco, kohlrabi and tree kale. Most early varieties of cabbage, it's believed, were more like kale. The modern forms, developed since the Late Middle Ages, are definitely a product of Northern European horticulture.

Though my affinity for cabbage is simmered in nostalgia, I never fail to try cabbage dishes wherever I go in the world. Cabbage is now everywhere. In Japan, the thread-thin shreads of cabbage smothered in sesame dressing accompanying katsu (pork cutlets) was a revelation. In Nicaragua, the bright sour crunch of curtido against the density of cheese pupusas was a textural delight. In India, a ki sabzi proved to me that cabbage can withstand and actually revel in high levels of spice. And in Turkey, the cabbage rolls with their raisins, nuts, lamb and sweet spices were a delicacy compared to my mother's rather bland Midwestern version with hamburger and rice.

I don't only love eating and cooking cabbage, but I love growing it. Or, I should say, I love the challenge of trying to grow it. Cabbage is not easy, it makes you wonder how they end up in great mounds at the grocery store for so cheap. They are space hogs for one; luckily, our vegetable patch is about half the size of a football field. They are rather slow if you want a good size head. They are, also, prone to innumerable diseases and pests. One year a crow went down my whole row of cabbage seedlings and pulled each one out by the roots and left them in the sun to die. I sure hope it was fun for him. I had to start all over.

I do protect my cabbages from slugs, who will even wiggle into a mature head, set up camp and eat to their hearts

(courtesy Daderot, CC0, via Wikimedia Commons)

Cabbage seedlings
(courtesy Forest & Kim Starr, CC BY 3.0 US via Wikimedia Commons)

content. I use a row cover for the first month to keep the cabbage white butterflies from laying eggs, the rabbits from nibbling, and the crows from having fun.

Yet, by far, my biggest challenge is clubroot, a disease caused by the parasitic protist *Plasmodiophora brassicae*, an organism which is neither plant, nor fungus, nor animal. The infected roots become swollen and distorted, and eventually cease to function, slowly killing the cabbage.

I was totally heartbroken a few years ago when every cabbage was infected, and the advice I was given was to burn them and never plant cabbage again, or at least for 5 to 7 years which seemed like forever to this cabbage junky. Unfortunately, this nasty disease, which over winters in the soil, infects all brassicas, and not planting them seems to be the only way to break the cycle.

I could have lived without growing cabbage; they're cheap enough and always available. But forego kale, broccoli, even arugula, that seemed like a hardship I could not bear. Luckily, we live across the street from the Farmland Network Manager for Snoqualmie Valley Tilth, Sean Stratman; so I went over and cried on his shoulder. And he gave me some sound advice: spread lime.

"And not just a little lime," he emphasized, "but way more lime that you think you should."

Good soil is everything in growing cabbage the experts advise. Remember the humble cabbage was developed from a bluff-growing herb; cabbage loathes heavy soil. Heavy soil is what we have, alluvial silt 6 feet deep of to be exact. I knew if I wanted a decent head of cabbage I'd have to really work the soil. I added mulch and pelleted chicken manure and plenty of lime. I crested the soil into a miniature mountain range and planted the cabbage at the top.

I treated them better than our cat. I covered them, limed again and again, watered each plant individually, and then limed one more time. I did everything I could for them short of naming them, though I did give a few of the bigger ones a congratulatory pat on the head near the end of the season.

So why so much fuss for cabbage? For one thing I like the challenge but not the kind of challenge that put Scott Robb of Alaska into "The Guinness Book of Records" in 2012. I can't image the dedication it takes to get a cabbage to 138.25 pounds, mine average around 5. I did want the challenge of going from seed to sauerkraut, though. And in August, with a good cabbage harvest, I pulled out my Grandma's 75-year-old "Kraut Kutter" and grated to my heart's content.

You might still be asking why all the fuss? Do you grow roses? I prefer the fuss of cabbage over the fuss of roses, any day. I have other reasons, too. Firstly, and most importantly, just like there is nothing like a vine ripe tomato, there is nothing like a homegrown cabbage. There's such a variety of flavors—yes, cabbages don't all taste the same—and textures available to anyone taking on the cabbage challenge.

I have grown about 30 different selections over the past 15 years. There are hard heads and flat heads and pointy heads and ruffly heads. There are reds, and violets and greens and whites, and some the subtlest yellow. The classic strong performers like 'Danish Ballhead', 'Late Dutch Flathead' and 'Perfection Drumhead' are readily available, and I grow them every year. The modern cabbages, selected for clubroot resistance (none are truly immune) and smaller size, are perfect for urban gardens. Of these smaller ones, I must have 'Gonzales' and the very sweet 'Katarina' every year. The charmingly tiny 'Tiara' could be grown in a pot on a deck. 'Alcosa', a early small savoy, is great for braising, while you are waiting for the much larger and hardier 'Violaceo di Verona' for your autumn soups. I have never had luck with red cabbage, but this past year I tried 'Ruby Ball' and had a good harvest. If you want to impress your friends with your cabbage bravery, try the finicky 'Bacalan de Rennes'. This old French variety is as beautiful and challenging in the field as it is delicious in the kitchen.

And if you find someone selling the seed, please, let me know. For my love of the challenges of growing cabbages and the joys of eating them never seems to fade.

Daniel Mount is a long-time member of NHS and retired landscape designer.

German Creamed Savoy Cabbage | DEUTSCH RAHMWIRSING

My mother made creamed cabbage infrequently, yet it's gluey-stickiness clings satisfyingly to my mind. I'm sure she just put bechamel on boiled cabbage. The recipe below is a little more complex, and way more flavorful, than what I grew up with. I learned this while cooking for a vegetarian restaurant in Cologne, Germany back in the 90's. I have modified this recipe so many times, as I have want to do, but I haven't veered too far afield. Because cabbages are so variable in weight, proportions of ingredients are approximations.

1 whole savoy cabbage 2-3 pounds (called Wirsing in Germany, where this cultivar was developed)

2-3 large shallots (I have also used leeks and regular yellow onions, shallots are best)

¼ cup, or so, butter

1-2 cups of heavy cream (No, Half-and-Half will not do)

I cup dry Rhine wine or Riesling (Sauvignon Blanc and its ilk, are too sour, and Chardonay too "funky".)

2 Tablespoons yellow mustard seeds

½ teaspoon nutmeg (I just grate fresh right over the pan while I'm cooking, just don't go too far)

caraway seed, juniper berries or thyme (I've use one or another of these aromatics at different times, and sometimes none. Juniper berries are my favorite, but I would not use all 3 at once.)

In a large sauté pan melt the butter on medium-low heat and add the diced shallots, mustard seeds, nutmeg and a little salt (too much salt at this point could make the final dish too salty, be careful).

You do not want anything to brown so keep the heat low and stir frequently.

Core and slice the cabbage into ½" strips and then chop lightly just to make them a bit shorter (this recipe works fine with common cabbage, but best with savoy)

Add cabbage to the pan with a little water and cover for 10-15 minutes, checking frequently so that there is no browning.

Once the cabbage is wilted and the hard veins softened start adding cream ¼ cup at a time, each time mixing it in well and allowing the water to cook off. You are now slowly braising the cabbage in cream. When you stop adding cream and cooking is up to you. Sometimes I make this in advance and add more cream when I reheat. In a rush, I don't cook all the water off and it is much runnier. I prefer it to be sort of a melted cream cheese texture, which takes time and patience.

I usually add the juniper berries or caraway about midway through the creaming process, and thyme at the very end. It is totally delicious with or without the aromatics.

This is a very heavy side dish. I usually serve it with a roasted bird and boiled or baked potatoes. It's great as part of the Thanksgiving feast, but I've eaten it with a slice of rye bread for lunch. In Germany, they eat it with grilled sausage or schnitzel. Some recipes recommend adding bacon or ham. It really is rich enough without the fatty meat.

2024 NHS Grants and Scholarships

Tanya DeMarsh-Dodson

The first NHS grant on record was given in 1967, and the first scholarship from the Elisabeth Carey Miller Graduate Research Scholarships in Horticulture was given in 1988. In 2023, the Elisabeth Carey Miller Scholarships in Horticulture program was created for students at three local community colleges with programs in horticulture. The idea came about because, in part, there was no longer training in horticulture available at the Center for Urban Horticulture. In 2024, NHS fulfilled its stated purposes in funding the future of horticulture in the Pacific Northwest.

The organization we know today as the Northwest Horticultural Society was founded in 1966. It's bylaws, which guide us still, state that the organization would: "raise funds to support the Elisabeth C. Miller Library at the University of Washington Botanic Gardens Center for Urban Horticulture, support and maintain an education fund, the income from which is to be used to provide scholarships to graduate students at the University of Washington in programs related to the University of Washington Botanic Gardens Center for Urban Horticulture, and to offer grants and scholarships to further horticultural education and related activities in accordance with Northwest Horticultural Society objectives."

Grants

The Elisabeth C. Miller Library, one of the finest horticultural libraries west of the Mississippi, receives an annual grant from NHS and in 2024 received over $20,000 in funding.

In addition last year, the NHS Grants Committee awarded a total of $15,000 to four non-profit organizations out of eight applicants.

Seattle Giving Garden Network (SGGN) received $4,000 to renovate a donated greenhouse to be relocated, so they might continue to grow vegetable starts for use in P-Patches, both private and public, devoted to growing food for food banks in the Seattle area.

GROW was awarded $3,000 so they might support low-income residents of Seattle in paying for P-Patch space for raising their own vegetables. The city of Seattle has an application program, and GROW participates in selecting eligible applicants.

Leach Botanical Garden, located in Portland, Oregon, received $4,000 to assist in constructing a new Children's Garden, a "whimsical garden for children and their families

to enjoy" for fostering creative recreation in a suburban renewal zone where facilities for children are few. The new garden will also serve as a classroom for children's educational programs. Leach has an ongoing program for primary and secondary schools in the area which focuses on learning about plants, other forms of life and sustainability.

Historic Seattle was given a grant of $4000 to create a "beautiful and welcoming garden" on publicly accessible property using native plants to tell the story of the region's indigenous inhabitants. The garden is on Capitol Hill in an area of high foot traffic and near hospitals and other medical facilities.

Scholarships

The committee overseeing the **Elisabeth C. Miller Graduate Research Scholarships in Horticulture** gave a scholarship to **Allie Howell**, who is working on a master's degree at the University of Washington School of Environment and Forest Service. She received $5,000 for her research to complete her master's degree. Her project research is on plant restoration in subalpine areas suffering a good deal of foot traffic. She is working with a scientist from the National Park Service, Dr. Beth Fallon, to determine effective methods for regenerating subalpine plant communities worn to near obliteration in the meadows in Mt. Rainier National Park at Paradise. Allie is examining the efficacy of using seed and the soil seed bank to restore plant communities. While conducted in a subalpine region, this research has relevance to plant restoration work in urban and suburban park meadows of the lowland Puget Sound Basin.

The committee to distribute the **Elisabeth C. Miller Scholarships in Horticulture** has members from both the Pendleton and Elisabeth Charitable Foundation and NHS. The committee awarded $30,000 in scholarships to students at Edmonds College, Lake Washington Institute of Technology, and South Seattle College in 2024. This scholarship program is in its second year and most of the funding comes from the Pendleton and Elisabeth C. Miller Charitable Foundation, which contributes $25,000 along with NHS contributing $5,000. Eight applicants were considered, and five candidates received a grant of $6,000 each to help with the expenses of attending their college during the academic year. The committee selected the following students:

Talia Halperin (Edmonds College) is pursuing a Landscape Design degree, a Certified Professional Horticulturist certificate and, perhaps, a Sustainable Landscape degree as well. She has trained in fine gardening and received her Master Pruner Certification from Plant Amnesty. In addition, she has been working as a Horticultural Therapy Educator and Garden Technician at assisted living facilities in the area.

Alerian Lockwood (Edmonds College) is pursuing a Landscape Design Specialization Associate of Technical Arts. Her references recognized her interest in and capacity for landscape design. She has been volunteering in the field of horticulture and active in local horticultural organizations.

Sarah Rogers (Edmonds College) is recognized as an excellent student in her horticulture program at Edmonds. Having received a college degree in geology, she began teaching at the Fiddleheads School at Washington Park Arboretum. Introduced to horticulture there, she applied to earn a degree at Edmonds with a desire to work in public horticulture or restoration, or invasive species management.

Trevor Kitchin (South Seattle College) is changing careers, having had a varied work life. He enrolled at South Seattle and is pursuing a Landscape Horticulture AAS degree. He aspires to become a certified horticulturalist and a certified arborist. After gaining experience, he would like to combine his teaching abilities and love of plants to teach at South Seattle College in the Horticulture Program.

Daniel Wright (Lake Washington Institute of Technology) is pursuing an AAS in Environmental Horticulture at Lake Washington. Daniel's experience working three and a half years in a Bellevue retail nursery convinced him that he wanted to continue to work in horticulture. His long-term career goal is to be a propagator of endangered species. He is motivated by his concern for maintaining plant biodiversity. Initially, he plans to work at a nursery in propagation to gain experience and training.

Tanya DeMarsh Dodson is a local, longtime horticulturist, and a board member of both NHS and the Elisabeth Carey Miller Botanical Garden Trust.

Heronswood Day:

Honoring the Port Gamble S'Klallam Tribe, Stewards of a Garden Legacy

Heronswood Garden (courtesy Richie Steffen)

Text and Images by Erica Browne Grivas (unless otherwise noted)

Garden-lovers around the world have much to thank the Port Gamble S'Klallam tribe for. In 2012, we breathed a sigh of relief to learn that Heronswood Garden — abandoned for six years and then on the auction block — was saved. The Port Gamble S'Klallam tribe purchased Heronswood Garden and announced its plans to restore it, making Heronswood the only tribal-owned public garden in the United States.

At the time, the renowned garden and nursery on Washington's Kitsap Peninsula, founded by Daniel Hinkley and his husband Robert Jones, was overgrown and neglected since its closure in 2006 by W. Atlee Burpee & Co. which purchased it in 2000.

Under the tribe's care, however, the original Woodland and Formal gardens have been restored, and four new gardens have been added. The Renaissance Garden, imagined as an abandoned logging camp, with machinery interspersed with column-like cedar stumps, evokes the tribe's layered relationship with the logging industry. The Rock Garden spotlights alpine plants from Northwestern mountains and Southwestern deserts. Two adjacent gardens celebrate Heronswood's unique lens on plant collecting. The Traveler's Garden features plants from Vietnam, Chile and the U.S. A cedar plank bridge links to the S'Klallam Connections Garden, crafted of plants revered by the S'Klallam for food, medicine, and crafts, like *Camassia* (camas), *Thuja* (western red cedar), and *Hierochloe* (sweetgrass).

In this new chapter, the S'Klallam have reclaimed their ancestral lands and are sharing their history and culture as they preserve and expand the garden's horticultural legacy.

Members of NHS offered the tribe their heartfelt thanks on "Heronswood Day," a special members' event held last summer on Sunday, August 18th. The free event drew over

Raining Wall in the Renaisannce Garden (courtesy Richie Steffen)

Totem donated by the S'Klallam to Heronswood in the S'Klallam Connections Garden.

Port Gamble S'Klallam tribe members (courtesy Gillian Mathews)

100 members to the 15-acre Kingston garden, allowing some to discover it anew, and some for the first time.

Garden Director Ross Bayton and Assistant Director Rizaniño 'Riz' Reyes led members on tours highlighting rare plants, hydrangeas in bodacious bloom, and new gardens, but the centerpiece of the day was the presentation ceremony held in the Travelers' Garden Plaza.

The ceremony opened with "The Happy Song," a traditional S'Klallam song, performed by Joe Price, leader of the S'Klallam Singers, and tribal council member Matt Ives.

First Vice President Tanya DeMarsh-Dodson expressed appreciation from NHS saying, "Members of the Northwest Horticultural Society thank the Port Gamble S'Klallam Tribe for their stewardship of Heronswood Garden and for using it to share their culture. They are, thus, giving people

unfamiliar with the S'Klallam heritage a chance to learn something of the ways of a people who have lived for so long in this region."

She added, "When [the Port Gamble S'Klallam] reacquired this garden, a part of their ancestral lands, they came to own the remnants of a garden of international horticultural significance. They acted boldly. They chose to regenerate the garden, using it to encourage learning about human cultures, to showcase the beauty of plants, to aid in the preservation of endangered plant species and plant life native to this area, and to help us all to recognize the importance of plants and other life forms to humanity. I am speaking today about something that has been discussed privately for a time, and this public recognition is long overdue. I am glad for today."

DeMarsh-Dodson, who has been visiting the garden since the '90s, wrote to the tribe to express her personal thanks a few years ago, she said, and was happy to see the event come to fruition.

In recognition of all the tribe's efforts, NHS representatives presented Heronswood Garden with a Quercus garryana (Garry oak), a plant central to the historic Northwest prairies once managed by Indigenous peoples, "as a tribute of our thanks for preserving and expanding the amazing botanical collection."

DeMarsh-Dodson said the event helped people see Heronswood in a new light.

"I think a lot of people went who hadn't been [to Heronswood] in a long time, and they really enjoyed the tours — seeing the garden and the plants. It was fun and appreciative, and several

Heronswood Garden Director Ross Bayton (courtesy Gillian Mathews)

NHS President Sashi Raghupathy (courtesy Gillian Mathews)

NHS First Vice President Tanya DeMarsh-Dodson (courtesy Gillian Mathews)

people came up after the presentation of the Garry oak to say they really appreciated what had been said and were delighted."

NHS President Sashi Raghupathy said that she looks forward to more events showcasing our region's public garden gems. "We try to educate people about our public gardens, and help them appreciate the gardens around them, whether it is in their backyard or sometimes even another part of the city that they never get to. I feel like what I appreciate most is the way this connects people to public gardens."

Heronswood director Dr. Ross Bayton (an Advisory Board Member for NHS) said, "This was a special moment for the garden, and we appreciate the continued support."

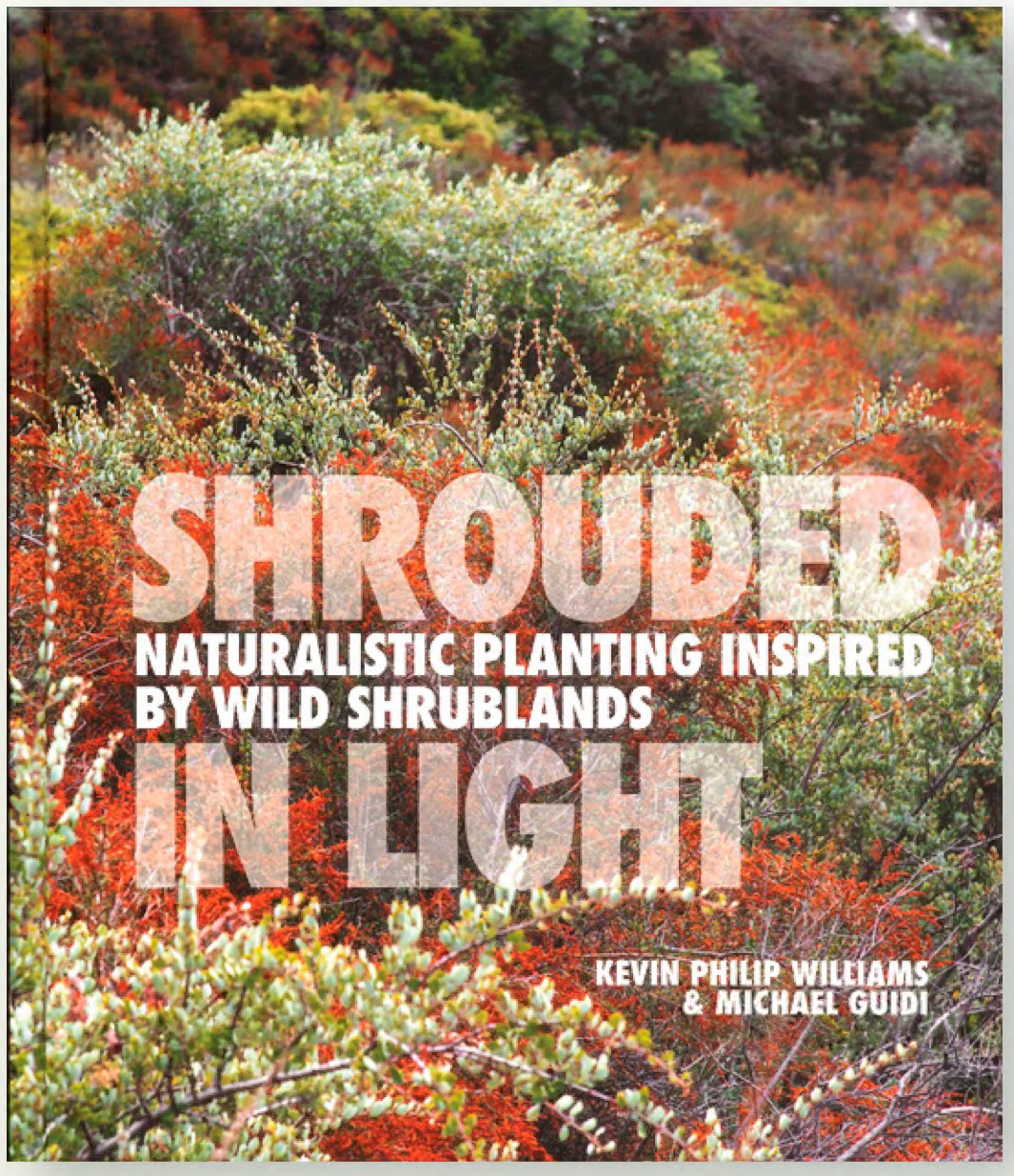
Volunteers staffed a donation table to help fund the garden's renovation plans, which includes a new greenhouse, visitor center, and reconfigured entry leading into the S'Klallam Connections Garden to highlight the tribe's connection to the garden.

"We received just over $600 on the day of the event, though a few people sent checks later that are not captured in this number," said Bayton. "NHS also sponsored our greenhouse fundraiser in Seattle, which raised $80,000 back in April." While the greenhouse is now funded and poised to begin construction, he added, "However, we are always happy to receive donations to support the garden and this can be done via our website: https://www.heronswoodgarden.org/donate."

Erica Browne Grivas is an award-winning garden and lifestyle writer and board member of NHS.

LITERARY NOTES from the Miller Library

Brian Thompson



Do you look at natural plant communities as design models for your garden? These are a neglected source of inspiration, according to co-authors Kevin Philip Williams and Michael Guidi. In their new book, *Shrouded in Light: Naturalistic Planting Inspired by Wild Shrublands*, they encourage you to consider the value of smaller, woody plants that anchor many different landscapes around the world.

This is not your typical gardening book. There is little specific guidance on how to select, plant, and maintain shrubs. Instead, the authors want you to understand the aesthetic and ecological dynamics of wild landscapes prominently featuring shrubs. Taking this a step further, they encourage embracing these plant communities in an almost spiritual sense. "Let's bring shrubby chaos into the garden and be shrouded in its light."

The heart of the book is a global expedition to see different ecosystems in which shrubs thrive. These vary from very dry to very wet, from coastal to alpine, and are distinct from grasslands, meadows, and forests. The authors use many tools in their presentation. This includes contrasting two images of the same landscape, one marked up to show patterns of colors and texture.

Throughout is the pervasive question: What is a garden? To explore this topic are several examples of gardens that have been designed with keeping the wild aesthetics in mind. Many are in the Western United States as both authors are on the staff of the Denver Botanic Gardens.

A regional example is found in Bend, Oregon where the shrub-steppe flora of the area provide the components and form for a green roof. But the color scheme is much broader than just green. "The densely planted vegetation celebrates the tawny hues of spent inflorescences and silver sheen of tomentose foliage that typify shrubs in this semi-arid region."

There is a certain amount of visual levity. Local readers will recognize something akin to Plant Amnesty's examples of horrific pruning. Abstract paintings, spectacular panoramas, and closeup patterns are other ways to expand the perceptions of readers. Overall, this book "is an invitation for you to design, work, live, and play with shrubs."

Brian Thompson is the manager and curator of horticultural literature for the Elisabeth C. Miller Library.

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PRESIDENT'S MESSAGE

Dear NHS Members,

It has been about a week since **NWFGF** wrapped up. Attending this show and connecting with the PNW gardening community is always invigorating. Over the past few decades, events like this—bringing the gardening community together—have largely disappeared or shifted into home appliance expos with less emphasis on gardening. We're grateful that this event continues to **thrive in our backyard**. While NWFGF is much smaller in scale than the Philadelphia Flower Show—the largest and oldest in the country—Andrew Bunting, VP of the Pennsylvania Horticultural Society, which runs the show, noted that NWFGF's lecture series surpasses those in **Philadelphia Flower Show**. In fact, they are now looking to emulate this model, which speaks to the strength of the program.

Over the past five years, we have built a strong **partnership** with NWFGF, sponsoring an **international judge** to evaluate the show gardens, deliver two lectures at the show, and present a **special lecture for NHS**. Some of you may remember the outstanding lineup of past judges, including James Alexander-Sinclair and Arit Anderson. This year's judge, Neil Lucas—UK's leading authority on grasses and a recipient of the prestigious Victoria Medal of Honour—continued this tradition of excellence.

For those who attended these in-person events—whether at the show or the special NHS lecture—the experience fosters a **deeper connection** with the speaker and the **insights and knowledge they share**, which are difficult to replicate through remote learning alone. After spending time with Neil and hearing his lectures, my perspective on **grasses** has forever changed—their resilience, importance, and beauty have taken on a whole new meaning. Experiences like these align with our mission and reaffirm our commitment to providing **high-quality education** to our community. NHS is pleased to offer an **equally compelling** lineup of educational events **throughout the year**, including webinars, lectures, and symposiums.

We are a few months into the start of the new Board, and we're thrilled to welcome the following members to NHS—some new, some longtime veterans, and all industry experts: **Kyle Gaines, Erica Browne Grivas, Lisa Port, Nita-Jo Rountree, and Rose Tobin**. Once again, this reaffirms that it is the people and the mission behind NHS that make this organization unique. You can read more about their bios on the NHS website, and hopefully, you'll have a chance to meet them soon. We're excited about all the ways they, along with our existing Board, will help shape the future of NHS.

I am beginning my **second and final term** as president, and once again, I am deeply moved and grateful for the opportunity to continue in this role. This has been a **significant transition period** for the organization, particularly on the administrative side, as well as in the scope of our programming and the number of members we serve. We are now running more events than ever before, which is no small feat for a volunteer-driven Board with minimal staff support. We continue to implement **organizational improvements** to ensure that NHS operates **sustainably** while also maintaining the ability to **innovate**—not only to enhance what we do but also to **evolve and adapt** to an ever-changing world. To draw an analogy from the gardening world, last year felt like a time of discipline, focusing on hardscapes and planting design—now, we are ready to move into the exciting next phase of design and execution. Here's to dreaming, planning and looking forward to spring!

Sashi Raghupathy
NHS Presidentt

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"To really get to know a garden, you need to spend a full year watching it as it evolves through the seasons."

— Rebecca Bevan,
The National Trust School of Gardening, 2021

Galanthus 'Hallelujah'
Image by Richie Steffen

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